

## JEFFERSON COUNTY PUBLIC HEALTH

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## Jefferson County I-901 Implementation Plan—January, 2006

Task	Description	Health Department Program
PHASE ONE - beginning December 1, 2005		
1.1 1.2	Educational mailing to all bars/restaurants with alcohol licenses	State Department of Health JCPH Administration, Tobacco
	Press release: Revised Clean Indoor Air Act and complaint process	Prevention and Control Program (TPCP)
1.3	Meet with county attorney to clarify specific components of the law & enforcement/civil penalties	JCPH Administration, TPCP
1.4	Draft Ordinance re: Clean Indoor Air Act- enforcement/civil penalty administration	JCPH Administration, TPCP
1.5	Update health department website with information on the law	TPCP
1.6	Meet with Jefferson County facilities department to ensure County facilities compliance	JCPH Administration
1.7	Participate on state-sponsored 901 Conference Calls	TPCP, Food Safety Program (FSP)
PHASE TWO - December 8th to March 2006		
2.1	Develop complaint process	JCPH Administration, TPCP
2.2	Develop education packet for non compliant establishments	TPCP
2.3	Education packet mailed to establishments who may be out of compliance.	TPCP
2.4	Develop Official Notice packet for non compliant establishments	TPCP
2.5	Official Notice packet mailed to establishments who may be out of compliance.	TPCP
2.6	Coordinate tracking with EH & Tobacco staff	TPCP, FSP
2.7	Establish enforcement protocol & warning/violation templates	JCPH Administration, TPCP
2.8	Amend JCC as necessary to administer CIA Act revisions	JCPH Administration, TPCP
2.9	Radio ads about the law and the statewide information line	State Department of Health
2.10	Continue education to all affected businesses in Jefferson County	TPCP
2.11	Develop process for 25-foot rule variance application and determination criteria	JCPH Administration, TPCP, FSP
2.12	Meet with or present to law enforcement regarding I-901 enforcement	JCPH Administration, TPCP, FSP
PHASE THREE - Post March 2006		
3.1	Restaurant and bar compliance verified during routine food inspections	FSP
3.2	Additional compliance checks based on complaints	FSP
3.3	Cessation resources education campaign	TPCP
3.4	Possible education on the law through food handlers testing	TPCP
3.5	Possible information/training for security/bouncers etc to assure compliance with law	TPCP

